



Green Tomato-Lemon Marmalade

makes 6 half-pints

- 2 lemons, thinly sliced
- 5 pounds green tomatoes, cored and thinly sliced
- 6 1/2 cups organic cane sugar
- 5 tablespoons fresh lemon juice
- 2 tablespoons whole coriander seeds, crushed
- 1 tablespoon red chile flakes
- 1/2 teaspoon sea salt

Bring lemon slices to a boil in a pot of water. Drain.

Combine all ingredients in a large heavy saucepan or jam pan along with 1/2 cup water, and bring to a simmer, stirring to dissolve sugar. Cook at a gentle simmer until tomatoes and lemon slices are translucent and syrup thickens, about an hour. Quickly spoon into sterilized jars, seal and boil in a hot water bath for 10 minutes. Use within one year.

Recipe can be easily halved, then jarred and stored in the refrigerator for several months.